

KFC COLESLAW

from All Things Homemade

KFC coleslaw is one of my all-time favorite foods, After doing some research I found this recipe and I have made it in the past and it is absolutely delicious! It tastes exactly like the stuff KFC makes!

Ingredients:

- 1/2 cup mayonnaise
- 1/3 cup sugar
- 1/4 cup milk
- 1/4 cup buttermilk
- 2 1/2 tablespoons lemon juice
- 1 1/2 tablespoons white vinegar
- 1/2 teaspoon salt
- 1/8 teaspoon pepper
- 8 cups finely chopped cabbage (approx. 1 head)
- 1/4 cup shredded carrot (1 medium carrot)
- 2 tablespoons minced onion

Directions:

- * Be sure cabbage and carrots are chopped into very fine pieces (a little bigger than rice)
- * Combine the mayonnaise, sugar, milk, buttermilk, lemon juice, vinegar, salt and pepper in large bowl. Beat until smooth
- * Add cabbage, carrots, and onions. Mix well.
- * Cover and refrigerate for at least 2 hours, if you let it sit over night it's even better.